



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

METAVANTE CORPORATION
METAVANTE FOOD SERVICE
11000 W LAKE PARK DR
MILWAUKEE, WI

10/1/2008

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

| Code Number | Description of Violation | Correct By |
|-------------|--|------------|
| 3-304.12 | The scoop used for scooping ice cream is not being stored in a dipperwell. There is no dipperwell installed in the area. Discontinue allowing customers to self scoop ice cream until a dipperwell is installed for the scoop. | 10/1/2008 |
| 3-501.16 | Chicken on Salad in the display cooler in the customer area is at a temperature of 53F degrees. Potentially hazardous food must be held cold at 41 degrees or below. Ensure that all potentially hazardous foods in the cooler are kept at 41F degrees or below. | 10/1/2008 |
| 5-402.11 | The gap at the food preparation sink drains is not adequate. Have a licensed plumber provide a larger air gap at all the food preparation sinks. | 10/15/2008 |

Notes:

Clean the food debris from the unused grill and the unused fryer.

On 10/1/2008, I served these orders upon METAVANTE CORPORATION by leaving this report with

Inspector Signature (Inspector ID:66)

Operator Signature